F		Departm	ent of P	ublic	Не	alth a	ınd :	Social S	ervices			_
			Division						Report	Page	_ of	3
Food Establishm INSPECTION RSN TYPE GRADE INSPECTION DATE							NT NAME	Keport				
Regular	1 12		120/7		A	ca	1	SUPP	er fruit s	supply co.		
Follow-up	RATING	TIME IN 2:30PM	TIME OU	T	PERMIT HOLDER A(a Superfruit Supply Co. LOCATION (Address) L4 - New 825 ADA PLAZA CTR 5TO LAZUATA 173 ASPIDAN AVE HAGATHU GUAM							
Complaint /	RATING	SANITARY PE		^	LOC	ATION	/Add	Su pe	rtruit s	upply Co.		
Other:	A	14000214			1 4 2	4.34	A	122	- New B29	S ADA PLAZA	CTR 5	TE
ESTABLISHME		AREA	TELEPHO	NE I	No.	of Risk	Facto	or/Intervent	ion Violations	RI	SK CATE	GORY
DRINE	CONTRACTOR AND ADDRESS OF THE PARTY OF THE P								ntervention Violations			
FO		ILLNESS RIS										
tN = In compliance OL	Circle design IT = Not in complie	ated compliance (IN, OU nce N/O = Not observed	T, N/O, N/A) I N/A ≃ Not	for ea	ch nu	mbered COS =	item.	Mark "X" in	appropriate box for CO	S and/or R.	= Demerit	t polete
Compliance Status								nce Status		repeat violation P13	COS	
lm		present, demonstrates				16	Tou d		tentially Hazardous Proper cooking time a			1.0
1 N OUT	knowledge, and p				6	17			Proper reheating proc			6
		ree Health				18	IN C	N/ N/N TUC	Proper cooling time ar	nd temperatures		6
2 (N) OUT		reness, policy present orting, restriction & exclusi	rion .	-	6	19		N/A (A/A) TUC	Proper hat holding ten Proper cold holding te		-	6
3 119 001		enic Practices	sidit		0				Proper date marking a		++	6
4 NO OUT N/A N/O		ting, drinking, betelnut, o	r		6		~		Consumer A			
5 (ii) OUT N/A N/O	No discharge from	eyes, nose, and mouth	\dashv	-	6	100	T					_
P	The same of the sa	amination by Hands			000	22	IN C	DUT NIA	Consumer Advisory pr undercooked foods	rovided for raw or		6
6 IN OUT NA NO	Hands clean and				6			<u> </u>	5			
7 N OUT NA NO		tact with ready-to-eat foo a method properly follows			6	-	T	<u></u>	Highly Susceptible Pasteurized foods use			_
B IN (OUT)		shing facilities supplied &			6	23	IN C	OUT(N/A)	offered			6
	accessible Approv	ed Source			10000		T		Chemic	cal		1
9 N OUT		n approved source			6	24	IN C	DUT (N/A)	Food additives: approv	ved and properly used		6
10 IN OUT NA NO	Food received at p				6	250	(ii)	DUT	Toxic substances prop	erly identified, stored,		6
11 N OUT		lition, safe, and unadulte available: shellstock tags		-	6	-	٣_		used nformance with App	unuad Procedurae		
12 IN OUT WA NO	parasite destruction	n			6	26	IN C	OUT N/A	Compliance with varia	THE RESERVE AND ADDRESS OF THE PARTY OF THE		T 6
13 (IN) OUT N/A	Food separated as	n Contamination			6	20	1111		process, and HACCP	plan		1 °
14 IN OUT N/A		ices, cleaned & sanitized	-	-	6				re improper practices or buting factors of foodbo			
15 IN OUT		of returned, previously ned, and unsafe food			6				re control measures to p			
	Served, recording	C C	COD	₹ET	AIL	PR/	ACT	ICES				
	Good Retail Practi	ces are preventative mea	sures to con	ntrol th	e intro	duction	of pat	hogens, che	micals, and physical obj	ects into foods.		
Compliance Status	rumbered item is no	ot in compliance and/or if	COS and/or	R.	COS	:=Correc	ted or	n-site during	inspection R=Repeal	t violation PTS =De	COS R	3 IPTS
	Safe Food	and Water	1			Day and	· prince	ioo omio	Proper Use of	Utensils	1000 10	1111
	eggs used where re	equired		_	1	40	X		sils: properly stored			1
28 Water and Ice from approved source			\perp		2	41		handled	quipment and linens; pro	perty stored, dried,		1
29 Variance obt	the state of the s	d processing methods			1	42		_	single-service articles: p	properly stored, used		1
Proper coolin		rature Control dequate equipment for	1 1		-	43		Gloves use	d properly Utensils, Equipmen	t and Vendina		11
temperature	control				1	44		Food and n	onfood-contact surfaces	cleanable, property		1
	operly cooked for h		\rightarrow	-	1	-	_		constructed, and used no facilities; installed, m	nintained used: test		-
	wing methods use				1	45	_	strips		aminimied, used, test		1
33 Thermomete	r provided and acc	urate Intification			1	46		Nonfood-co	ontact surfaces clean Physical Fa	ailities		1 1
34 Food propert	y labeled; original c		TI	Т	1	47	_	Hot & coid	water available, adequat	Manager and Association and As		12
		od Contamination			100.0	48			nstalled; proper backflow			2
Insects, rodents, and animals not present Contamination prevented during food peparation, storage &			A	-	2	49			d wastewater property di	<u> </u>	\vdash	2
display					1	50		Toilet facilit	ies. properly constructed	d, supplied, & cleaned		2
37 Personal cleanliness 38 Wiping cloths: properly used and stored			-	1	51			fuse properly disposed;			2	
39 Washing fruits and vegetables				+	1	53			cilities installed, maintair entilation and lighting; d			1
I have read	and understand	the above violation				7000			Documents and	i Placards		
I am aware of Person in Charge (Print a		measures that cha	hbe taker	٦		54			rmit, Health Certificates	valid and posted	1	2
Coke Allan	Ltura	10							ate:	14/01	11+	
DEPLY A : tolal Ephone Unio Katase					E	PHO-	1	Fo	ollow-up (Circle one): /	YES NO FO	1273	17/7
Rev: 08.27.15			hite: DPHS8/		No.	Street, or other Desirements		lishment			1-1-1	11.
			1									

				i and Social Servi nental Heaith	ces		
		Food Establ	ishment l	nspection R	eport	Page ?	Cof 3
	HMENT NAME		LOCATIO	N (Address) L+ -1	New B25 ADA	Plaza CT	R STE
ALAI	Supperfruit	Supply Co.	100/10	4A 173 ASA	inau Ave H	ASH THE G	tran
12	12 12017	SANITARY PERMIT NO.	· IL PIZIALLI	IOLDEN		J	
	14 100	The second secon	NAME AND ADDRESS OF TAXABLE PARTY.	SUPERFYUTT SERVATIONS	5001410		OBJE
	Item/Location		erature (* F)	Item/i	ocation	Tempe	erature (° F)
	TURKEY,	/ REFRIGERATOR 35	5-5"F				
					· · · · · · · · · · · · · · · · · · ·		
	Dentis						

							CORREC
ITEM NO.		OBSERVATIONS	S AND COF	RECTIVE ACT	IONS		BY DATE
Violation	s cited in this repo	ort must be corrected with	thin the time	frames indicated,	or as stated in Se	ections 8-4	05.11 and
	IAN INCAC CET			Food Code.	7 00	/ 10	т
	AN INSPECT	ON WAS CONDU	CTED OF	N THIS IDA	Y IN ILE	SUMPE	
	70 COMPAN	NT NO: (18-020	TA) NO	HAR ILESTIL	INTS, FOOD	NOT	-
	PILOTECTED	, ANTS & FLIES	IN PUEN	USES, FUOD	NUT PROPER	Ly	
	LABELED ?	PATED. OBSTEU	CTED AA.	ND WASH ST	NK. NO SPC,	154	ļ
		RUIT WAS BEIN			INK. COMP	CAINT	
	WAS SUBSTA	NTIATED REGARDI	NG FOOS	LABELING.			
	7/2			400			
	THE FOLLOW	VING VIOLATIONS	WERE	OUSFRVED			
	11	Dr.					
#8	HAND SINK	THE SHALL BE P	RUVIDED	IN FOOD P	REPARATION	AREA	
	WATED 1	N THE STORA	SE ROUM				12/31/1
	THIS IS T	O PREVENT	CONTAMIN	ATION OF	GOD DUR	1NG	
	DREPARATIO	N					
-							
#34	FOOD PRO	DUCTS NOT LA	SELED IN	FRONT SE	RVICE AREA	STARAG	DE.
	AREA.				/		1/11/18
	ALC FUUD	PRODUCTS SHA	W BE L	ABECED TO	ENSURE P	RUPER	
	IDENTIFICA	TION					
			NS				
			0,000,000			0.00	
e immediate	suspension of the Sanitar	listed above identify violations why Permit or downgrade. If seeking	to appeal the resu	ted by the date specified It of any notice or inspect	by the Department. Failu ion findings, a written rec	ire to comply m	ay result in
bmitted to ti	he Director within the perio	d of time established in the notice	for corrections.	•		-	
1401	re Alcando	ura / V		200	12	/21/	17
iH Inspector	(Print and Sign)	CONDET do	taicie E	Pb.>-1	Da	re phy	10
	08.27.15	White: DPASM	THE OWNER WHEN PERSON NAMED IN	and Fetablishment		10/01/	1

nment

	Division of Environmental Health Food Establishment Inspection Report	2 . 3
ESTABLISH	Food Establishment Inspection Report Page LOCATION (Address) L4 - I New B25 ADA PLAZA CTR	of_
AIM	THE DESTRUCTION OF STANDARD COMMENTAL COMMENTAL COMMENTS	, 51E
NSF	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER	
ITEM NO.		CORRECT
	OBSERVATIONS AND CORRECTIVE ACTIONS	BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4 8-406.11 of the Guam Food Code.	05.11 and
#36	FOOD PRODUCTS PREPALED NEAR MODSINK (STURAGE AREA).	1/21/1
	FOUD PRODUCTS SHAK BE PROTECTED DURING PREPARATION	
	FOOD PRODUCTS PREPALED NEAR ROPSINK (STURGE AREA). FOUD PRODUCTS SHAK BE PROTECTED DURING PREPARATION TO PREVENT ANY WINTAKING TION, OF DE	
#40	OFEN FULLES STORED NEXT TO HAND SINK IN FRONT SERVICE	1/21/18
#140	AREA.	101118
	PARCONICLEON OFFIT CHNIC RE STATES PROPERLY DE DREIGHT	
	ANY CONTAMINATION PRIME TO USE.	
	The Colo Markon Tore Palkie To OSE.	
#52	ACCUMULATION OF FOUD PARTICLES UNDER THE THREE	1/21/18
1100	COMPARTMENT SINK AREA/FOUD COUNTERS - DINING AREA	101/10
	ALL FOOD PALTICEES SHALL BE REMOVED AS OFTEN AS	
	NEEDED TO PREVENT THE ATTRACTION OF PESTS.	
	PHOTOS WERE TAKEN	
	SSUED "A" PLACERD NO: ORaqy	
	DISCUSSED INSPECTION REPORT WITH PIC	
lased on the la	nspection today, the items listed above identify violations which shall be corrected by the data specified by the Department. Fallure to comply many	
he immediate :	suspection today, the helits listed above liberality violations which shall be corrected by the data specified by the Department. Failure to comply misuspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing to Director within the period of time established in the notice for corrections.	g must be
erson in Char	ge (Print and Righ) Curr turns Date: 12/2	1117
EH Inspector	(Print and Sign)	
	erien Mitoleil Epho-IT the Takase Epho-1 12/21/	7

Department of Public Health and Social Services

Rev: 08.27.15

White: DPHSS/DEH Yellow: Food Establishment